

April 04, 2013

Tim Shields, Director
IET, Inc.
4235 Commerce Street
Little River, SC 29566

Subject: **EcaFlo®Anolyte**
EPA Registration No. 82341-1
Application Date: November 13, 2012
Receipt Date: November 14, 2012

Dear Mr. Shields:

The following amendment, submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA) 3 (c) 7 A as amended, is acceptable.

Proposed Amendment:

- Adding new disinfectant claims in sanitizing and revising efficacy claims and marketing language to the label.

Data Summary

Data Requirement	Means of Support	Status
Clostridium difficile (ATCC 43598)	Submitted study, MRID 489928-01	Acceptable, RTU @ 10 min
Staphylococcus aureus (ATCC 6538) Salmonella enterica (ATCC 6539)	Submitted study, MRID 489928-03	Acceptable, RTU @ 1 min
Escherichia coli (ATCC 11229)	Submitted study, MRID 489928-04	Acceptable, RTU @ 10 min
Klebsiella pneumoniae (New Delhi Metallo-Beta Lactamase (NDM-1) Carbapenem Resistant)	Submitted study, MRID 489928-05	Acceptable, RTU @ 10 min
Listeria monocytogenes (ATCC 7644)	Submitted study, MRID 489928-06	Acceptable, RTU @ 10 min
Vancomycin Resistant Enterococcus faecalis (ATCC 51299)	Submitted study, MRID 489928-07	Acceptable, RTU @ 10 min
Mycobacterium bovis-BCG	Submitted study, MRID 489928-08	Acceptable, RTU @ 10 min

Human immunodeficiency virus type 1 (HIV-1)	Submitted study, MRID 489928-09	Acceptable, RTU @ 10 min
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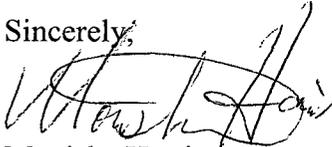
General Comments

A stamped label is enclosed. Submit a copy of your final printed label before distributing or selling the product.

Submit and/or cite all data required for registration/reregistration of your product under FIFRA section 3 (c) (5) and section 4 (a) when the Agency requires all registrants of similar products to submit such data.

Should you have any questions concerning this letter, you may contact me by telephone at (703) 308-0410 or by e-mail at Harris.monisha@epa.gov or Lorena Rivas by telephone at (703) 305-5027 or by email at rivas.lorena@epa.gov . When submitting information or data in response to this letter, a copy of this letter should accompany the submission to facilitate processing.

Sincerely,



Monisha Harris
Product Manager (32)
Regulatory Management Branch II
Antimicrobials Division (7510P)

Enclosure: Stamped Label

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EcaFlo® Anolyte

Aqueous Solution of Sodium Chloride

EcaFlo® solutions:

- are disinfecting solutions,
- are cost effective solutions to produce,
- are produced in a single stage process by a simple electrolytic cell,
- can be produced for use in medical, institutional, industrial and commercial applications,
- can be produced with a controlled pH and concentration of Free Available Chlorine (FAC), and
- are produced with low energy costs from water and salt.

ACTIVE INGREDIENT:

Hypochlorous Acid 0.046%

OTHER INGREDIENTS: 99.954%

TOTAL: 100.000%

Contains 500 ppm Free Available Chlorine (FAC)

KEEP OUT OF REACH OF CHILDREN

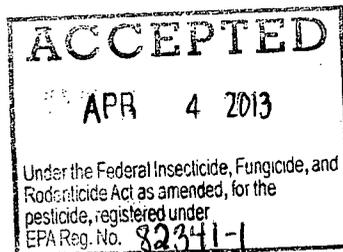
NET CONTENTS _____

Manufactured by:
INTEGRATED ENVIRONMENTAL TECHNOLOGIES, LTD.
4235 Commerce St
Little River SC 29566
Ph: 843-390-2500 – Email: info@ietltd.net

EPA Reg# 82341-1

EPA Est# 82341-SC-1
(– or – 82341-UT-1)

EcaFlo® Anolyte must be used within 30 days after being produced. **DATE PRODUCED:** _____



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EcaFlo® Anolyte is an activated aqueous solution of sodium chloride produced by passing weak salt brine through an electrolytic cell and temporarily changing the properties of the salt water into a powerful oxidizing agent exhibiting antimicrobial properties. **EcaFlo® Anolyte** is produced at a near neutral 6.5 pH where the predominant antimicrobial agent is hypochlorous acid, an efficient and efficacious specie of chlorine. Hypochlorous acid kills bacteria.

The properties of **EcaFlo® Anolyte** can be precisely controlled by manipulating power to the electrolytic cell, brine flow rate through the cell and the conductivity of the brine in the cell. Anolyte can be applied as a liquid or spray.

EcaFlo® Anolyte freezes at 32° F and boils at 212° F. Anolyte is a colorless, aqueous solution, with a slight chlorine or ozone odor. After production, **EcaFlo® Anolyte** must be stored in a closed, plastic container in a cool, dark area away from direct sunlight. Anolyte is intended to be used soon after being produced. The Anolyte product must be used within 30 days of production.

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

OIL AND GAS APPLICATIONS

Frac Water – For typical water treatment, mix 5 US gallons of EcaFlo® Anolyte with 995 US gallons of frac water to 2.5 ppm FAC to mitigate and retard the growth of non-public health microorganisms such as anaerobic bacteria, aerobic bacteria and sulfate reducing bacteria to protect fracturing fluids, polymers and gels.

Sour Wells - For typical well treatment, slug dose 168 US gallons at 500 ppm FAC of EcaFlo® Anolyte into the well bore on a daily or weekly basis to control unwanted non-public health microorganisms, reduce hydrogen sulfide gas and restore well integrity.

Produced Waters - For typical produced water treatment, mix 21 US gallons of EcaFlo® Anolyte with 979 US gallons of produced water to 10.5 ppm FAC to retard the growth of non-public health microorganisms.

Heater Treaters, Hydrocarbon Storage Facilities & Gas Storage Wells – For typical storage facility treatment, mix 126 gallons of EcaFlo® Anolyte at 500 ppm FAC into the water phase of the mixed hydrocarbon/water system to retard the growth of non-public health microorganisms, control the formation of hydrogen sulfide and reduce corrosion of the storage tanks.

Water Flood Injection Water - For typical water flood injection water treatment, mix 21 US gallons of EcaFlo® Anolyte with 979 US gallons of injection water to 10.5 ppm FAC to retard the growth of non-public health microorganisms and control slime in pipelines.

Oil and Gas Transmission Lines - For typical transmission line treatment, slug dose 420 US gallons at 500 ppm FAC of EcaFlo® Anolyte into the transmission line on a daily or weekly basis to control unwanted non-public health microorganisms, such as SRB's, reduce microbiologically influenced corrosion (MIC) and remove the slime and associated sessile bacteria which can degrade pipeline integrity.

DISINFECTION APPLICATIONS

Hard, Non-Porous Surface Disinfection

To [Clean and] Disinfect [and Deodorize] Hard, Non-Porous Surfaces: For heavily soiled areas, a preliminary cleaning is required. Apply [Wipe, Spray or Dip] EcaFlo® Anolyte at 500 ppm FAC to hard, non-porous surfaces with a cloth, wipe, mop or sponge. Treated surfaces must remain wet for 10 minutes. Allow surfaces to air dry. This product is not to be used as a terminal sterilant/high level disinfectant on any surface or instrument that (1) is introduced directly into the human body, or (2) contacts intact mucous membranes but which does not ordinarily penetrate the blood barrier or otherwise enter normally sterile areas of the body. This product may be used to pre-clean or decontaminate critical or semi-critical devices prior to sterilization or high-level disinfection.

Special Instructions for Cleaning Prior to Disinfection against *Clostridium difficile* endospores

Personal Protection: Wear appropriate barrier protection such as gloves, gowns, masks, or eye covering.

Cleaning Procedure: Fecal matter/waste must be thoroughly cleaned from surfaces/objects before disinfection by application with clean cloth, mop, and/or sponge saturated with product intended for disinfection. Cleaning should include vigorous wiping and/or scrubbing, until visible soil is removed. Special attention is needed for high-touch surfaces. Surfaces in patient rooms are to be cleaned in an appropriate manner, such as from right to left or left to right, on horizontal surfaces, and top to bottom, on vertical surfaces, to minimize spreading of the spores. Restrooms are to be cleaned last. Do not reuse soiled cloths.

Infectious Materials Disposal: Cleaning materials used that may contain feces/wastes should be disposed of immediately in accordance with local regulations for infectious materials disposal.

[For] Killing *Clostridium difficile* [spore]: Clean hard, non-porous surfaces by removing gross filth [loose dirt, debris, blood/bodily fluids, etc.]. Apply [Anolyte] [this product] and let stand for 10 minutes.

Special Instructions for Using [Anolyte] [this product] to Clean and Decontaminate Against HIV on Surfaces/Objects Soiled with Blood/Body Fluids

This product kills HIV-1 on pre-cleaned environmental surfaces/objects previously soiled with blood/body fluids in health care settings (e.g. hospitals, nursing homes) or other settings in which there is an expected likelihood of soiling of inanimate surfaces/objects with blood or body fluids, and in which the surfaces/objects likely to soiled with blood or body fluids can be associated with the potential for transmission of Human Immunodeficiency Virus Type 1 (HIV-1) (associated with AIDS).

Personal Protection: When handling items soiled with blood or body fluids, use appropriate barrier protection such as disposable latex gloves, gowns, masks, and eye coverings.

Cleaning Procedure: Blood and other body fluids must be thoroughly cleaned from surfaces and other objects before applying this product.

Contact Time: Apply [Anolyte] [this product] to area to be treated. Let stand for 10 minutes. Cleaning materials used that may contain feces/wastes should be disposed of immediately in accordance with local regulations for infectious materials disposal.

Disposal of Infectious Material: Blood and other body fluids must be autoclaved and disposed of according to local regulations for infectious waste disposal.

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Organism Table for Disinfection Applications	Contact Time
Bacteria	
Clostridium difficile – spore (C. Diff) (ATCC 43598)	10 minutes
Escherichia coli (ATCC 11229)	10 minutes
Klebsiella pneumonia New Delhi Metallo-Beta Lactamase (NDM-1) Carbapenem Resistant, CDC 10002	10 minutes
Listeria monocytogenes (ATCC 7644)	10 minutes
Methicillin-Resistant Staphylococcus aureus (MRSA) (ATCC 33591)	10 minutes
Pseudomonas aeruginosa (ATCC 15442)	10 minutes
Salmonella enterica (ATCC 10708)	10 minutes
Staphylococcus aureus (ATCC 6538)	10 minutes
Vancomycin Resistant Enterococcus faecalis (ATCC 51229)	10 minutes
Mycobacterium	
Mycobacterium bovis, BCG (Tuberculosis – or – TB)	10 minutes
Viruses Enveloped	
Human Immunodeficiency Virus Type 1 (HIV-1), strain IIIB (clade B); ZeptoMetrix	10 minutes
Swine Flu Virus (H1N1) A/Swine/1976/31 (ATCC VR-99)	10 minutes
Bloodborne Pathogens	
Human Immunodeficiency Virus Type 1 (HIV-1), strain IIIB (clade B); ZeptoMetrix	10 minutes
Food-Contact Surface Bacteria	
Listeria monocytogenes (ATCC 7644)	10 minutes

SANITIZING APPLICATIONS

[Anolyte] [this product] is an effective multi-purpose sanitizer that kills bacteria that may cause food poisoning. This product is acceptable as a sanitizer for all surfaces not always requiring a rinse (D2) in and around food processing areas.

Hard, Non-Porous Non-Food Contact Surfaces

[To] Sanitize [Hard, Non-Porous] [Non-Food Contact] Surfaces: For heavily soiled areas, a preliminary cleaning is required. Dilute [this product] [Anolyte] 1:1.5 with water to prepare a 200 ppm [FAC] [available chlorine] solution. Use chlorine test strips to [determine exact available chlorine concentration] [adjust to desired chlorine level]. Apply sanitizing solution with cloth, mop, sponge, spray or immersion. Treated surfaces must remain wet for 2 minutes. Allow surfaces to air dry.

[Anolyte] [this product] is an effective cleaner/sanitizer against bacteria such as *Staphylococcus aureus* (Staph) and *Enterobacter aerogenes*.

This product kills 99.9% of bacteria [on dirty surfaces] [with a 5% organic soil load] in two minutes.

To deodorize: Spray on surfaces as needed.

Hard, Non-Porous Food Contact Surfaces

This product is an effective multi-purpose sanitizer/disinfectant

[To] Sanitize [Hard, Non-Porous] [Food Contact] Surfaces: Dilute [this product] [Anolyte] 1:1.5 with water to prepare a 200 ppm [FAC] [available chlorine] solution. Use chlorine test strips to [determine exact available chlorine concentration] [adjust to desired chlorine level]. Wash, wipe, or rinse items with detergent and water, then apply sanitizing solution with cloth, mop, sponge, spray or immersion. Let stand 1 minute [60 seconds] and wipe dry with clean towel or allow to air dry. No rinsing required. For use on food contact surfaces such as stainless steel utensils, plastic and nonporous cutting boards and chopping blocks, dishes, glassware, pots and pans, eating and cooking utensils, sinks, coolers, refrigerators, freezers, microwave ovens, ovens and stove tops, counter tops, tables, racks, carts, shelves, appliances, conveyor belts – or – (insert food contact surface(s) from tables 4). For use within – or – throughout food contact sites such as food processing facilities, restaurants, schools, colleges, retail and wholesale establishments, industrial and commercial facilities, recreational facilities, kitchens, homes – or – (insert food contact use site(s) from table 4).

[Anolyte] [this product] is an effective sanitizer against gram positive and gram negative bacteria (vegetative forms) such as *Staphylococcus aureus* (Staph) and *Salmonella enterica* (Salmonella).

-OR-

To Sanitize Food Contact Surfaces – or – To Sanitize Food Processing Equipment and other hard surfaces in food processing locations, dairies, restaurants and bars:

[Recommended] for sanitizing food processing equipment, dairy equipment, sink tops, countertops, refrigerated storage and display equipment, and other hard non-porous surfaces. Recommended for use in food processing plants [establishments] [facilities], dairies, restaurants and bars.

[Clean, Rinse, Sanitize]

Prior to application, remove gross food particles and soil by pre-flush or pre-scrape and when necessary, pre-soak. Thoroughly wash objects to be sanitized with a good detergent or cleaner followed by a potable water rinse prior to applying sanitizer. No potable water rinse is allowed after application as a sanitizer.

Dilute [this product] [Anolyte] 1:1.5 with water to prepare a 200 ppm [FAC] [available chlorine] solution. Use chlorine test strips to [determine exact available chlorine concentration] [adjust to desired chlorine level].

Apply [Anolyte] sanitizing solution by spraying or total immersion. Surfaces must remain wet for 60 seconds [1 minute].

If the [article] [surface] cannot be washed and rinsed, clean thoroughly in an appropriate fashion prior to sanitizing.

[Anolyte] [this product] is an effective sanitizer against *Staphylococcus aureus* (Staph) and *Salmonella enterica* (Salmonella).

-OR-

Prior to use in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not permitted following the use of this product as a sanitizer on previously cleaned hard, non-porous surfaces, provided that the surfaces are adequately drained before contact with food so that little or no residue remains.

Dilute [this product] [Anolyte] 1:1.5 with water to prepare a 200 ppm [FAC] [available chlorine] solution. Use chlorine test strips to [determine exact available chlorine concentration] [adjust to desired chlorine level].

Apply [Anolyte] sanitizing solution to pre-cleaned hard surfaces by thoroughly wetting surfaces with a cloth, mop, sponge, sprayer, or by immersion. Surfaces should remain wet for 1 minute followed by adequate draining and air drying.

[Anolyte] [this product] is an effective sanitizer against *Staphylococcus aureus* (Staph) and *Salmonella enterica* (Salmonella).

[DIRECTIONS FOR SANITIZING FOOD PROCESSING EQUIPMENT AND FOOD CONTACT ARTICLES REGULATED BY 21CFR178.1010 and 40CFR180.940:

1. Scrape, flush or presoak articles to remove gross food particles and soil.
2. Thoroughly wash articles in an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize articles by immersion in [Anolyte] [maximum 200 ppm FAC] sanitizing solution for 60 seconds. Articles too large for immersion should be thoroughly wetted with sanitizing solution by rinsing, spraying or swabbing.
5. Remove immersed items from solution to drain and air dry. Non-immersed items should also be allowed to air dry.]

[U.S. PUBLIC HEALTH SERVICE FDA FOOD CODE SANITIZATION RECOMMENDATIONS CLEANING AND SANITIZING:

1. Equipment shall be thoroughly pre-flushed or pre-scraped and pre-soaked when necessary to remove gross food particles and soil.
2. Thoroughly wash equipment in a hot detergent solution. Rinse equipment thoroughly with potable water.
3. Sanitize equipment by immersion in [Anolyte] [maximum 200 ppm FAC] sanitizing solution for 60 seconds at a temperature of 75° (degrees).
4. For equipment that is too large to immerse, apply [Anolyte] [maximum 200 ppm FAC] sanitizing solution by rinsing, spraying or swabbing until thoroughly wetted.
5. Allow sanitized surfaces to drain and air dry. No potable water rinse is allowed.]

[BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS:

[For] Sanitizing of bottling or pre-mixed dispensing equipment: After cleaning, thoroughly rinse equipment with a potable water rinse. Fill equipment with [maximum] 200 ppm FAC dilution of [Anolyte] [this product] [sanitizing solution] and allow to remain in the equipment for at least 60 seconds. Sanitizing solution should be drained from the system. To insure the removal of flavors, it is suggested that during changeover between products the system should be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute. Drain thoroughly and allow to air dry before reuse. No potable water rinse is allowed.]

[FOR SANITIZING IN FISHERIES, MILK, WINE, CITRUS, POTATO AND ICE CREAM PROCESSING PLANTS:

[For] use as a sanitizer on conveyor belts and equipment [to reduce or eliminate odors in the processing area]. Also for use on filling equipment to reduce bacteria. Follow directions for sanitizing food contact surfaces.

[To] Use as a Hand Dip [Glove Dip or Boot Wash]: Dilute [this product] [Anolyte] 1:4 with water to prepare a 100 ppm [FAC] [available chlorine] solution. Use chlorine test strips to [determine exact available chlorine concentration] [adjust to desired chlorine level].

A hand antiseptic solution used as a hand dip shall be maintained clean and at a strength equivalent to at least 100 ppm [(mg/L) FAC – or – chlorine.

[Anolyte] [this product] meets AOAC Available Chlorine in Disinfectants chlorine equivalency against *Salmonella enterica* (ATCC 6539) and *Staphylococcus aureus* (ATCC 6538).

[Anolyte] [this product] meets the requirements of 2-301.16 Hand Antiseptics section of the U.S. PUBLIC HEALTH SERVICE FDA FOOD CODE.

Organism Table for Sanitizing Applications	Contact Time
Non-Food Contact Surface Bacteria	
Enterobacter aerogenes (ATCC 13408)	2 minutes
Staphylococcus aureus (ATCC 6538)	2 minutes
Food-Contact Surface Bacteria	
Salmonella enterica (ATCC6539)	60 seconds
Staphylococcus aureus (ATCC 6538)	60 seconds

Claims:

- + This product meets AOAC efficacy testing requirements – or – standards for hospital disinfection
- + Meets [the disinfection requirements of] OSHA[s] Bloodborne Pathogen Guidelines or Standards
- + Broad spectrum disinfectant – and/or – sanitizer
- + One step cleaner/disinfectant
- + Cleaner/disinfectant
- + Multi-purpose disinfectant
- + Germicidal Spray
- + Active ingredient hypochlorous acid [(HOCl)] derived from naturally occurring salt minerals and water
- + [Antimicrobial] [antibacterial] [disinfectant] [sanitizer]
- + Aids in the reduction of cross-contamination between treated surfaces
- + Assures proper strength, product effectiveness and standardizes technique
- + Formulated for bacteria fighting
- + Bactericide – or – Bactericidal
- + Germicide – or – Germicidal
- + Virucide – or – Virucidal
- + Tuberculocide – or - Tuberculocidal
- + Bathroom disinfectant
- + Kitchen disinfectant
- + Nursery disinfectant
- + Athletic facility disinfectant
- + Cleans and disinfects (insert use site(s) from tables 1-5)
- + Cleans and disinfects hard, non-porous surfaces
- + Cleans, deodorizes and disinfects
- + Deodorizes by killing the bacteria that causes odors
- + Designed for practical use
- + Designed to save you time
- + Disinfecting formula
- + Disinfects and deodorizes by killing bacteria and their odors
- + Disinfects [Defends against] [common] household surfaces
- + Disinfects hard, non-porous surfaces (throughout the (insert use site(s) from tables 1-5)
- + Easy and convenient disinfecting (throughout the (insert the use site(s) from tables 1-5)
- + Easy one-step cleaning and disinfecting
- + Effective against – or – Kills (insert any organism(s) from table above) [in the presence of organic soil load [(5% blood serum)]]
- + Effective in – and/or – Suitable for CIP – and/or – Clean-in-Place Sanitizing
- + Effective in – and/or – Suitable for COP – and/or – Clean out of Place Sanitizing
- + Effective sanitizer for food [and beverage] processing equipment [facilities]
- + Effective sanitizer for food contact surfaces
- + Effective against – or – Kills multiple drug resistant bacterium
- + Effective against – or – Kills a wide range of bacteria including Staphylococcus aureus MRSA, Salmonella enterica, Pseudomonas aeruginosa
- + Effectively disinfects hard, non-porous, environmental surfaces
- + Eliminate(s) bacteria – and/or – viruses that hide [lurk] [reside] where you [touch] [breathe] [work] [play] [live]
- + Eliminates odors at their source; bacteria – and/or – yeast+ Eliminates - or – Reduces odors caused by bacteria – and/or – yeast
- + [Eliminates] [removes] Odors
- + [Eliminates] [removes] biofilm(s)
- + Fast acting disinfectant
- + For daily use [sanitization]
- + For sanitizing (insert one or more of the food contact use surfaces listed on the label)
- + For use in (insert one or more of the use sites listed on the label)
- + For use on (insert one or more of the use surfaces listed on the label)
- + For use on high touch surfaces
- + Fight(s) – and/or - Kill(s) – and/or – Effective against Salmonella enterica
- + Fight(s) – and/or - Kill(s) – and/or – Effective against Staphylococcus aureus MRSA
- + Fight(s) – and/or - Kill(s) – and/or – Effective against Pseudomonas aeruginosa

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- + Kills Pandemic 2009 H1N1 influenza A virus [(formerly called swine flu)]
- + Kills – or – Effective against H1N1 Swine Influenza virus
- + Kills – or – Effective against Clostridium difficile (C. diff) spores
- + Reduces exposure to Clostridium difficile – or – Clostridium difficile (C. diff) – or – C. difficile – or – C. diff from treated surfaces
- + Fight(s) – and/or – Stops – and/or – Prevent(s) cross-contamination between treated hard, non-porous surfaces (in your (list any use site))
- + Can help reduce the risk of cross contamination
- + A New Generation of Protection
- + A New Generation Disinfectant
- + Inspired by how you want [need] to disinfect
- + Invented to disinfect the way you want [need]
- + Kills bacteria
- + Kills many common bacteria
- + Kills odor-causing bacteria
- + Kills common household bacteria – and/or – viruses
- + Kills bacteria – and/or – viruses [on surfaces you touch most]
- + Low Odor
- + Fresh – and/or – Clean Scent
- + Use for a [fresh] [home] [environment] [kitchen]
- + Alcohol free [formula]
- + Phenol free [formula]
- + VOC free [formula]
- + Contains no phosphates
- + Kills – or – Effective against bacteria
- + Kills – or – Effective against viruses
- + Kills – or – Effective against yeast
- + Leaves surfaces disinfected [sanitized]
- + Made in the USA (may include graphic of American flag)
- + One-step cleaner and disinfectant
- + One-step disinfectant cleaner designed for general cleaning and disinfecting hard, non-porous environmental surfaces in health care facilities – or – (insert use site(s) from table 1)
- + Pseudomonocidal
- + Ready-to-use hospital disinfectant
- + For use in (list any use site(s))
- + Ready-to-Use [Formula]
- + No mixing required
- + No rinse formula
- + No rinsing required
- + Sanitize kitchen surfaces
- + Sanitize without rinsing
- + Staphylocidal
- + The answer to your disinfecting needs
- + The answer to your sanitizing needs
- + The convenient way to disinfect
- + The convenient way to sanitize
- + This product controls cross-contamination between treated hard, non-porous surfaces
- + Use in public – or – common places where bacteria – and/or – viruses may be of concern on hard, non-porous surfaces
- + Use where control of the hazards of cross-contamination between treated surfaces is of Prime importance
- Household sanitizer
- Institutional sanitizer
- Consumer [Line] [Disinfectant]
- Commercial [Line] [Disinfectant]
- Cruise Line [Line] [Disinfectant]
- Freight [Line] [Disinfectant]
- Hospital [Line] [Disinfectant]

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- Industrial [Line] [Disinfectant]
- Janitorial [Jan-San] [Line] [Disinfectant]
- Public Transportation [Line] [Disinfectant]
- Retail [Line] [Disinfectant]
- [Sample] [travel] size

GENERAL CLAIMS

- + Convenient
 - + For general use
 - + For use on nursery surfaces
 - + Suitable for hospital use
 - + Will not harm (insert surface material(s) from table 5)
 - + Will not harm hard, non-porous inanimate environmental surfaces
 - + Will not harm titanium-coated, medical grade stainless steel
- + For use on bathroom surfaces
 - + For use in athletic facilities
 - + For use on athletic equipment

TABLE ONE: Medical:

USE SITES

- Ambulances – or – Emergency Medical Transport Vehicles
- Anesthesia Rooms – or – Areas
- Assisted Living – or – Full Care Nursing Homes
- CAT Laboratories
- Central Service Areas
- Central Supply Rooms – or – Areas
- Critical Care Units – or – CCUs
- Dialysis Clinics
- Emergency Rooms – or – ERs
- Health Care Settings – or Facilities
- Home Health Care Settings
- Hospitals
- Hospital Kitchens
- Intensive Care Units – or – ICUs
- Laboratories
- Medical Clinics
- Medical Facilities
- Medical – or – Physician's – or - Doctor's Offices
- Newborn – or – Neonatal Nurseries
- Nursing – or – Nurses' Stations
- Orthopedics
- Outpatient Clinics
- Patient Restrooms
- Patient Rooms
- Pediatric Examination Rooms – or – Areas
- Pharmacies
- Physical Therapy Rooms – or – Areas
- Radiology – or – X-Ray Rooms – or – Areas
- Surgery Rooms – or – Operating Rooms – or – ORs

SURFACES

bed pans
exam – or - examination tables
external surfaces of medical equipment – or – medical equipment surfaces
external surfaces of ultrasound transducers
gurneys
hard, non-porous environmental hospital – or – medical surfaces
hospital – or – patient bed railings – or – linings – or - frames
IV poles
Patient chairs
Plastic mattress covers
Reception counters – or – desks – or – areas
Stretchers
Wash basins
Wheelchairs

TABLE TWO: Dental:

USE SITES

Dental Facilities
Dental – or – Dentist’s Offices

SURFACES

Dental countertops
Dental operatory surfaces
Dentist – or – dental chairs
Hard, non-porous environmental dental surfaces
Light lens covers
Reception counters – or – desks – or – areas

TABLE THREE: Veterinary:

Animal Premises: Remove all animals and feed from the premises, vehicles and enclosures. Remove all litter, droppings and manure from the floors, walls and surfaces of barns, pens, stalls, chutes and other facilities and fixtures occupied or traversed by animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap and/or detergent and rinse with water. Apply EcaFlo® Anolyte at 500 ppm FAC. Saturate surfaces with solution for 10 minutes. Immerse all halters, ropes and other types of equipment used in handling and restraining animals as well as forks, shovels and scrapers used for removing litter and manure. After application, ventilate buildings, coops and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried. Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent and rinse with potable water before reuse.

USE SITES

Animal Housing Facilities
Animal Life Science Laboratories

Animal – or – Pet Grooming Facilities
Kennels
Livestock – and/or – Swine – and/or – Poultry Facilities
Pet Areas
Pet Shops – or – Stores
Small Animal Facilities
Veterinary Clinics – or – Facilities
Veterinary Offices
Veterinary – or – Animal Hospitals

SURFACES

Animal equipment automatic feeders
Cages
External surfaces of veterinary equipment
Feed racks
Fountains
Hard, non-porous environmental veterinary surfaces
Pens
Reception counters – or – desks – or – areas
Stalls
Troughs
Veterinary care surfaces
Watering appliances

TABLE FOUR: Food Service:

Food Processing and Service Establishments: Before using this product, food products and packaging materials must be removed from the area or carefully protected.

USE SITES (Food contact surfaces must be rinsed with potable water after application of disinfectant)
(Application as a Food Contact Sanitizer does not require a rinse)

Bars
Beverage [Bottled Water] [Juice] [Beer] [Liquor] [Wine] Plants
Break Rooms
Bottlers [Breweries] [Distilleries] [Wineries]
Cafeterias
Coffee [Donut] [Bagel] Shops
Commercial – or – Institutional Kitchens
Cruise Ship [Airline] [Train] [Rail] Food Processing [Preparation] Areas
Dairy Farms [Facilities]
Dairy [Milk] [Ice Cream] Processing Plants
Delis
Dining Rooms [Halls]
Eating Establishments
Egg Processing Plants

Fast Food Chains – or – Restaurants
 Food [Beverage] Preparation and Processing Areas
 Food Processing and Fabrication Areas
 Food Processing Plants [Facilities]
 Food Service – or – Processing Establishments
 Food Serving Areas
 Food Storage Areas
 Fruit [Vegetable] [Produce] [Potato] Processing Facilities
 Hospitality Establishment
 Liquor [Convenience] Stores
 Lunchrooms
 Meat [Poultry] [Fish] Processing Plants
 Meat [Poultry] [Fish] Producing Establishments
 Other Food Service Establishments
 Restaurants
 Rendering Plants
 School Kitchens
 Smokehouses
 Snack Bars
 Supermarkets [Grocery Stores]

SURFACES (Food contact surfaces must be rinsed with potable water after application of disinfectant)
 (Application as a Food Contact Sanitizer does not require a rinse)

Surfaces where disinfection is required
 Surfaces where sanitization is required
 Exterior surfaces of Appliances
 Exterior surfaces of Dish racks
 Drain boards
 Exterior surfaces of Food Cases
 Exterior surfaces of Food Trays
 Exterior surfaces of Freezers
 Hoods
 Exterior surfaces of Microwaves
 Outdoor furniture (excluding wood frames and upholstery)
 Exterior surfaces of Ovens
 Exterior surfaces of Refrigerators
 Salad bar sneeze guards
 Exterior surfaces of Stoves – or – Stovetops
 [Food] Processors
 [Meat], [Fish], [Poultry], [Produce] Washers
 [Processing] Hand [Power] Tools
 [Processing] Vacuums
 [Refrigerated] Food Display Equipment
 Bakery Equipment
 Basins
 Beer [Tap] Lines

Beverage Bars [Equipment]
 Bins
 Blanchers
 Blenders
 Blenders
 Bottling Equipment
 Bread Slicing Machines
 Breast Pump [Parts]
 Buffet Counters
 Cabinets
 Canning Equipment
 Carts
 Cheese Making Equipment
 Chiller Tanks
 Choppers
 Clarifiers
 Cleaning In Place [CIP]
 Coffee and Tee Equipment
 Concession Equipment
 Conveyor Systems
 Cooking Equipment
 Coolers
 Counters [Countertops]
 Crispers

<p>Cutters Dairy Cases Dairy Lines Deboners Descalers Dicers Dish Racks Drainboards Drinking Fountains Dryers Evaporators Extractors Faucets Filleting Machines Filling Line Equipment Filling, Seaming, Sealing and Capping Equipment Food Cases Food Contact Surfaces Food Processing Equipment Food Trays Freezers Fryers Grills Grinders Highchairs [Trays] Hoists Homogenizers Hooks Ice Cream Machines [Equipment] Ice Machines [Chests] Juicers Kettles Kitchen Appliances Kitchen Surfaces Labeling Machines Lunch Boxes [Pails] Meat Cutting Machines Microwaves Milking Machines [Equipment] Millers Mixing Equipment [Mixers]</p>	<p>Ovens Packaging Equipment Pasteurizers Pickers Picnic Tables Plastic and other non-porous Chopping Blocks Plastic Cutting Boards Pre-mixing Equipment Processing Vessels Pulpers Pumps Racks Ranges Refrigerator Bins used for meat, vegetables, fruit, eggs and dairy Refrigerators Salad Bars Saws Scalders Scales Separators Shackles Shelving Shredders Sinks Skinning Equipment Slicers Slush [Ice] Machines [Equipment] Snack Counters Sorters Steam Tables Storage Tanks Stovetops Stuffers Tables Tanks Teat Cups [Tubes] Toasters Trolleys Warming Equipment Yogurt Machines [Equipment]</p>
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TABLE FIVE: Miscellaneous/General:

USE SITES

- Airplanes
- Automobiles
- Blood Banks
- Boats
- Bowling Alleys
- Butcher Shops
- Call Centers
- Campers
- Cars
- Chillers
- Churches
- Colleges
- Correctional Facilities
- Cruise Lines
- Day Care Centers
- Dormitories
- Factories
- Funeral Homes
- Garages
- Grocery Stores
- Gymnasiums – or – Gyms
- Health Club Facilities
- Homes
- Hotels
- Industrial Facilities
- Laundromats
- Laundry Rooms
- Locker Rooms
- Manufacturing Plants – or – Facilities
- Military Installations
- Motels
- Office Buildings
- Offices
- Pipelines associated with oil and gas production
- Preschool Facilities
- Public Areas – or – Facilities
- Recreational Centers – or – Facilities
- Restrooms – or – Restroom Areas
- School Buses
- Schools
- Shelters
- Shower Rooms
- Storage Rooms – or – Areas
- Supermarkets
- Trains
- Universities

Wineries

Yachts

SURFACE

Bathroom fixtures

Bath tubs

Behind and under counters

Behind and under sinks

Booster chairs

Cabinets

Ceilings

Cell(ular) – or – wireless – or – mobile – or – digital phones

Chairs

Computer keyboards

Computer monitors

Counters – or – countertops

Cribs

Desks

Diaper – or – infant changing tables

Diaper pails

Dictating equipment surfaces

Doorknobs

Exterior – or – external toilet surfaces

Exterior – or – external urinal surfaces

Faucets

Floors

Garbage – or – trash cans

Grocery store – or – supermarket carts

Hampers

Hand railings

Headsets

Highchairs

Lamps

Linoleum

Other telecommunications equipment surfaces

Playpens

Shelves

Showers – or – shower stalls

Sinks

Stall doors

Tables

Telephones

Tiled walls

Toilet rims

Toilet seats

Towel dispensers

Toys

Vanity tops – or – vanities

SURFACE MATERIALS

- Baked enamel
- Chrome
- Common hard, non-porous household – or – environmental surfaces
- Formica
- Glass
- Glazed ceramic tile
- Glazed porcelain
- Laminated surfaces
- Plastic laminate
- Glazed porcelain enamel
- Stainless steel
- Synthetic marble
- Vinyl tile
- Similar hard, non-porous surfaces except those excluded by the label

Do not use on steel, aluminum, silver, or chipped enamel. Prolonged contact with metal may cause pitting or discoloration. First test in an inconspicuous place for color washout or contact incompatibility.

STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal.

Storage: Store in a closed dark plastic container away from direct sunlight. Store container in a cool dry area. Product or rinsates that can not be used may be disposed in a sanitary sewer.

Pesticide Disposal: Wastes resulting from the use of this product must be disposed of on site or at an approved waste disposal facility.

Container Disposal: Refillable container. Refill this container with same product only. Do not reuse this container for any other purpose. Cleaning before refilling is the responsibility of the refiller. Cleaning the container before final disposal is the responsibility of the person disposing the container. To clean the container before final disposal, empty the remaining contents from this container into application equipment or mix tank. Fill the container about 10 percent full with water. Agitate vigorously or recirculate water with the pump for two minutes. Repeat this rinsing procedure two more times. Then offer for recycling if available, or puncture and dispose of in a sanitary landfill, or by incineration, or by other procedures allowed by state and local authorities.

Environmental Commitment

This product rapidly breaks down entirely to salt water.

Not harmful to septic and waste water treatment systems.

This bottle is coded for recyclers. Check to see if recycling facilities accept colored HDPE in your area.

Contains no phosphorous.

Contains no VOCs.



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EPA Reg. No. 82341-1 EcaFlo® Anolyte 4/04/2013

Category Code D2

NSF Registration Number: 141871

D2 – Antimicrobial Agents not requiring rinse



Nonfood Compounds
Program Listed (Category Code)
(Registration #)



FIRST AID
Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a poison control center or doctor, or going for treatment. You may also contact the National Pesticide Information Center (NPIC) 1-800-858-7378 for emergency medical treatment information.